

## DINNER ROLLS

*Makes 36*

- 2 packages ( $\frac{1}{4}$  oz. each)  
active dry yeast**
- $2\frac{1}{2}$  cups warm water**
- 1 tablespoon sugar**
- 1 tablespoon salt**
- 2 tablespoons softened  
butter or margarine**
- $6\frac{1}{2}$ - $7\frac{1}{2}$  cups all-purpose  
flour**
- 1 egg**
- 1 tablespoon milk**

1. In a large mixer bowl, sprinkle yeast over warm water, stirring to dissolve. Add sugar, salt, butter or margarine, and 3 cups of the flour. Beat on low speed until smooth.

Add enough additional flour to make a stiff dough.

2. Turn dough out onto a lightly floured surface; knead 8-10 minutes or until smooth and elastic. Shape dough into a ball and place in a large greased bowl. Cover and let rise in a warm place, free from drafts, 1 hour or until doubled in bulk.

3. Punch down dough. Divide into 36 equal parts and shape as desired. Place on greased baking sheets, 2-inches apart. Cover and let rise in a warm place, free from drafts, 35 minutes or until doubled in bulk.

4. Preheat oven to 400°F.

5. In a small bowl, beat together egg and milk. Brush over tops of rolls. Bake 15 minutes or until lightly browned.